

# 3 QUART SLOW COOKER

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MODEL WST3011ZE

**OWNER'S MANUAL**



**Westinghouse**

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact Consumer Service for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, turn control knob to "off", then remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Avoid sudden temperature changes, such as adding refrigerated foods into a heated pot.

## SAVE THESE INSTRUCTIONS

**For Household Use Only**

# ADDITIONAL IMPORTANT SAFEGUARDS

**CAUTION HOT SURFACES:** This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

1. A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. **Do not reach into the water!**
3. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
4. Do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
6. The cord to this appliance should only be plugged into a 120V AC electrical wall outlet.
7. Do not use this appliance in an unstable position.
8. Never use the Ceramic Liner on a gas or electric cooktop or on an open flame.
9. Lift off Lid carefully to avoid scalding, and allow water to drip into Ceramic Liner.

**CAUTION: To prevent damage or shock hazard, do not cook in Base Unit. Cook only in Ceramic Liner provided.**

## **POLARIZED PLUG**

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

## **SHORT CORD INSTRUCTIONS**

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

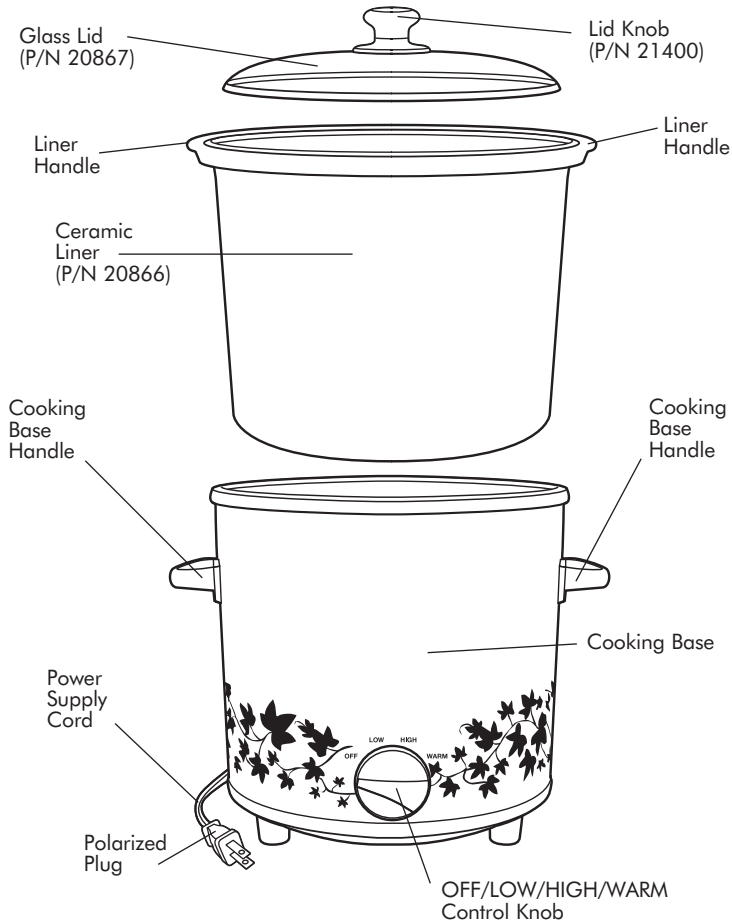
Do not use an extension cord with this product.

## **ELECTRIC POWER**

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

# GETTING TO KNOW YOUR WESTINGHOUSE WST3011ZE 3 QUART SLOW COOKER

PRODUCT MAY VARY SLIGHTLY FROM ILLUSTRATION



## BEFORE USING FOR THE FIRST TIME

1. Carefully unpack your Slow Cooker and clean, see CARE AND CLEANING.
2. It is necessary to operate the Slow Cooker one time before placing food in the Ceramic Liner. Pour 2 cups of water into the Ceramic Liner and place it inside the Cooking Base. Put Lid on.
3. Plug into a 120V AC outlet.
4. Turn Control Knob to HIGH position and allow to heat for approximately 20 minutes. You will notice a slight odor; this is normal and should quickly disappear.
5. Turn Control Knob to OFF position and allow to cool for 15 minutes.
6. Carefully remove the Ceramic Liner from the cooking base and pour water from the Ceramic Liner.
7. Rinse Ceramic Liner, dry thoroughly and place back inside the Cooking Base.

## INTRODUCTION TO SLOW COOKING

Slow cooking occurs at temperatures just around boiling. The Slow Cooker can operate at LOW all day or night if required. When cooking on a HIGH setting, it is very much like a covered pot on the stove top. Foods will cook on HIGH in about half the time required for LOW cooking. Additional liquid may be required as foods do boil on HIGH. To turn the Slow Cooker OFF, turn the Control Dial to the OFF position. Always unplug from electrical outlet when not in use.

**NOTE: Lid must not be removed while cooking on LOW setting.**

### WARM

To use the WARM setting, prepare the recipe according to instructions. When cooking is complete, food can be kept on the WARM setting for short periods of time.

# OPERATING INSTRUCTIONS

1. Prepare recipe according to instructions. Place food in Ceramic Liner and cover with the Glass Lid. Do not fill the Ceramic Liner to the brim with food. Always cook with the Lid on and the Liner in position. Remember that frequent lifting of the Lid during cooking delays cooking time. When cooking a meat and vegetable combination, place the vegetables in the bottom of the Liner first. Then add the meat and other ingredients. If the Liner is hot, DO NOT add cold food and vice versa. The Ceramic Liner cannot stand the shock of sudden temperature changes.
2. Plug into a 120V AC outlet.
3. Turn Control Knob to the desired cooking setting, HIGH or LOW. After cooking is complete WARM setting can be used.

**CAUTION: COOKING BASE WILL GET VERY WARM DURING COOKING. THIS IS WHERE THE HEATING ELEMENT IS LOCATED. IF NECESSARY TO HANDLE, USE POT HOLDERS OR OVEN MITTS.**

4. Cook according to recipe instructions.
5. When cooking time is complete, turn Control Knob to OFF position and unplug from outlet or turn to WARM for a short time. When food is ready to be served, turn Control Knob to OFF and unplug from outlet.
6. Using oven mitts, carefully remove the Glass Lid by grasping the Lid Knob and lifting the Lid slightly away from you. This will allow the steam to escape before removing the Lid.
7. Allow a few seconds for all steam to escape. Then, using oven mitts, remove the Ceramic Liner from the Cooking Base.
8. Even when switched OFF, and unplugged, the Slow Cooker remains hot for some time after using; set aside and allow unit to cool before cleaning or storing.
9. Allow to cool completely before cleaning, see CARE AND CLEANING.

**NOTE: If you are moving the Slow Cooker, grasp the unit by the Cooking Base Handles; use pot holders or oven mitts.**



## HINTS FOR SLOW COOKING

1. Meats will not brown during the cooking process. If you desire browning, heat a small amount of oil in a skillet and brown meats prior to putting into Ceramic Liner.
2. Whole herbs and spices flavor better in slow cooking than crushed or ground.
3. When cooking in a Slow Cooker, remember that liquids do not boil away like they do in conventional cooking. Reduce the amount of liquid in any recipe that is not designed for a Slow Cooker. The exceptions to this rule would be rice and soups. Remember, liquids can always be added at a later time if necessary. If a recipe results in too much liquid at the end of the cooking time, remove the cover and turn the Control Knob to HIGH. After about 30-45 minutes the amount of liquid should be less.
4. Most recipes that call for uncooked meat and vegetables require about 6-8 hours on LOW temperature.
5. High fat meats can result in dishes with less flavor. Pre-cooking or browning will help reduce the amount of fat and help to preserve the color. The higher the fat content, the less liquid needed. If cooking meat with a high fat content, use thick onion slices under it so that the meat will not sit and cook in the fat. If necessary, use a slice of bread, a spoon, or a straining spoon to skim off excess fat from top of foods before serving.
6. Foods cut into uniform pieces will cook faster and more evenly than foods left whole such as roast or poultry.

## CONVERTING STANDARD RECIPES TO SLOW COOKING

1. Vegetables such as carrots, potatoes, turnips, and beets require longer cooking times than most meats. Place them on the bottom of the Ceramic Liner and cover them with liquid.
2. If adding fresh milk or yogurt, it should be done during the last 2 hours. Evaporated milk may be added at the start of cooking. If possible, substitute condensed soups for fresh milk or yogurt.
3. Rice and pasta are not recommended for long cooking periods. Cook them separately and then add to the Slow Cooker during the last 30 minutes, or follow Slow Cooker recipe directions.



# USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user serviceable parts. Do not try to repair it yourself. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

## CARE AND CLEANING

**CAUTION: NEVER IMMERSE COOKING BASE UNIT OR CORD IN WATER OR OTHER LIQUID.**

1. Avoid sudden, extreme temperature changes. For example, do not place a hot glass lid or Ceramic Liner into cold water or onto a wet surface.
2. Do not use the Ceramic Liner to store food in the refrigerator, and then reheat in the Cooking Base.
3. Avoid hitting the Ceramic Liner and glass lid against the faucet or other hard surfaces.
4. Do not use Ceramic Liner or glass lid if chipped, cracked, or severely scratched.
5. Always unplug and allow to cool completely before cleaning.
6. Wash Ceramic Liner and glass lid in warm, soapy water. If food sticks to the Ceramic Liner, fill with warm, soapy water and allow to soak before cleaning with plastic scouring pad.
7. Rinse and dry thoroughly.
8. Wipe interior and exterior of the cooking base with a soft, slightly damp cloth or sponge. Never use abrasive cleansers or scouring pads to clean the cooking base, as they may damage the surfaces.
9. Allow to dry thoroughly before storing. Never wrap the cord tightly around the appliance; keep it loosely coiled.

# RECIPES

## DRINKS AND APPETIZERS

### HOLIDAY PUNCH

- 1 16-ounce bottle cranberry juice cocktail
- 1 cup water
- $\frac{3}{4}$  cup sugar
- 2 cinnamon sticks
- 5 whole cloves
- 1  $\frac{4}{5}$  quart (757 milliliter) bottle Burgundy wine
- 1 lemon, thinly sliced

Combine ingredients in Slow Cooker. Cover and heat on LOW for 1-2 hours. Remove cinnamon sticks and cloves before serving. Turn Slow Cooker to WARM and serve.

Yield: 6-8 mugs or 10-12 punch cup servings

### BUFFALO WINGS

- 4 pounds chicken wings
- 3 tablespoons olive oil
- 3 tablespoons fresh minced garlic
- 1 large onion, chopped
- 2 jalapeno peppers, chopped
- 2 cups vinegar-based barbecue sauce
- $\frac{1}{2}$  teaspoon crushed red pepper

Rinse chicken wings in cold water and pat dry. Place all ingredients in Slow Cooker. Cover and cook on LOW for 6-7 hours.

Yield: 6-8 servings

# RECIPES

## SOUPS, STEWS, AND SAUCES

### HEARTY VEGETABLE-BEEF SOUP

- 1/2 pound lean stewing beef, cut into 1-inch cubes
- 1/2 pound small new potatoes, diced
- 1/2 medium onion, chopped
- 1/2 pound baby carrots, sliced
- 1 cup chopped celery
- 1 16-ounce package frozen mixed vegetables
- 1/2 teaspoon salt
- 2 teaspoons fresh minced thyme
- 1 teaspoon fresh minced oregano
- 1/4 teaspoon pepper
- 1 15-ounce can tomatoes, garlic-style
- 3 cups beef broth

Combine ingredients in Slow Cooker. Cover and cook on HIGH for 4-5 hours.

Yield: 5-7 servings

### CHICKEN, RICE, AND VEGETABLE SOUP

- 1 10-ounce can chicken chunks
- 2 10-ounce cans condensed cream of chicken soup
- 3 cups water
- 1 16-ounce package frozen, mixed vegetables
- 2 chicken bouillon cubes
- 3/4 cup uncooked rice

Combine all ingredients except rice in Slow Cooker. Cover and cook on HIGH for 2-3 hours. Stir in rice and cook on HIGH an additional hour or until hot, stirring twice.

Yield: 6 servings

# RECIPES

## CHILI

- 1 pound lean ground beef
- 1 medium onion, chopped
- 1 15-ounce can Hunt's Ready Tomato Sauce®-special chunky style
- 1 15-ounce can tomatoes, garlic-style
- 1 15-ounce can chili beans
- 1 teaspoon chili powder
- 2 tablespoons dill pickle juice

Sauté ground beef and onion, drain. Combine with other ingredients in Slow Cooker. Cover and cook on LOW for 5-6 hours.

Yield: 8-10 servings

## SPAGHETTI SAUCE

- 1 pound Italian sausage or lean ground beef
- 1 small onion, chopped
- 1 small green pepper, chopped
- 1 teaspoon fresh chopped garlic
- 2 15-ounce cans tomato sauce
- 1 10-ounce can tomato puree
- 2 6-ounce cans tomato paste
- ½ cup water
- 1 teaspoon dried oregano
- ½ teaspoon dried basil
- ¼ teaspoon dried thyme
- ¼ teaspoon pepper

Sauté sausage or beef, onion, green pepper, and garlic. Drain. Add to Slow Cooker with remaining ingredients. Cover and cook on LOW for 8-10 hours.

Yield: 2½ quarts

# RECIPES

## ENTREES

### BEEF POT ROAST

- 1 3-pound rump or chuck roast
- 1 teaspoon salt
- $\frac{1}{4}$  teaspoon pepper
- 3 medium potatoes, peeled and quartered
- 3 carrots, cut into 2-inch pieces
- 1 medium onion, halved
- $\frac{1}{2}$  cup water or beef broth

Sprinkle roast with salt and pepper. Place half of vegetables in bottom of Slow Cooker, top with roast, then add remaining vegetables and liquid. Cover and cook on LOW for 8-10 hours.

Yield: 10-12 servings

### ROAST BEEF

- 1 3-pound chuck or round roast
- 1 10-ounce can condensed French onion soup

Place roast in Slow Cooker and pour onion soup over roast. Cover and cook on LOW for 8-9 hours.

Yield: 10-12 servings

### CORNERED BEEF

- 1 3-pound corned beef brisket
- 1 cup chopped onions
- 2 cloves garlic, minced

Cut corned beef to fit into Slow Cooker. Add onions, garlic, and enough water to barely cover meat. Cover and cook on LOW for 10-12 hours.

Yield: 8-10 servings

# RECIPES

## CAJUN DIRTY RICE

- 1 pound lean ground beef
- 5 cups beef broth
- 1½ cups chopped green onions
- 1 medium onion, chopped
- 2 cups chopped celery
- 1 medium green pepper, chopped
- 2 cloves garlic, minced
- ½ cup fresh minced parsley
- 1 teaspoon salt
- ½ teaspoon pepper
- ¼ teaspoon cayenne pepper
- ½ teaspoon thyme
- 1 cup uncooked rice

Combine all ingredients in Slow Cooker except rice. Cover and cook on HIGH for 2-3 hours. Stir in rice. Cover and cook on HIGH for an additional hour, stirring twice.

Yield: 8-10 servings

## SPARE RIBS

- 3 pounds pork loin country-style ribs
- ¾ cup ketchup
- ¼ cup vinegar
- ⅓ cup brown sugar
- ¼ cup honey
- 3 tablespoons soy sauce
- ¾ teaspoon ground mustard
- ¾ teaspoon salt
- ¼ teaspoon garlic powder
- ⅛ teaspoon pepper

Bake spare ribs in 500° F oven for 30 minutes, turning halfway through cooking. Drain grease and place spare ribs in Slow Cooker. Mix all other ingredients to make a sauce. Pour sauce over spare ribs. Cover and cook on LOW for 8-10 hours.

Yield: 4-6 servings

# RECIPES

## EVERYDAY CHICKEN

- 1 3-pound chicken, cut up
- 1 teaspoon paprika
- $\frac{1}{2}$  teaspoon salt
- $\frac{1}{4}$  teaspoon pepper
- 1 10-ounce can condensed cream of celery soup
- $\frac{1}{2}$  cup white wine or chicken broth

Sprinkle chicken with paprika, salt, and pepper. Combine soup and wine or broth. Place half of chicken in Slow Cooker and pour half of soup mixture over chicken. Repeat layers. Cover and cook on LOW for 8-10 hours.

Yield: 4-6 servings

## BAKED HAM

- 1 3-pound boneless ham
- $\frac{1}{4}$  cup currant jelly
- $\frac{1}{2}$  tablespoon vinegar
- $\frac{1}{4}$  teaspoon ground mustard
- $\frac{1}{8}$  teaspoon ground cinnamon
- 10 whole cloves

Place ham in Slow Cooker. Cover and cook on LOW for 5-6 hours. Melt currant jelly, vinegar, mustard, and ground cinnamon in a sauce pan. Remove ham. Score ham and stud it with whole cloves. Place ham back in Slow Cooker. Pour sauce over ham. Cover and cook on HIGH for 30-60 minutes.

Yield: 10-12 servings

# RECIPES

## SHRIMP AND HAM JAMBALAYA

- 1½ cups chopped onions
- ½ cup chopped celery
- 1 cup chopped green pepper
- 2 tablespoons fresh minced garlic
- 1 teaspoon salt
- 1 15-ounce can tomatoes, Italian-style
- 1 8-ounce can tomato sauce
- ¼ teaspoon cayenne pepper
- 1 pound smoked ham, cubed
- 2 pounds raw shrimp
- 1 cup uncooked rice

Combine all ingredients except ham, shrimp and rice in Slow Cooker. Cover and cook on HIGH for 2-3 hours. Stir in ham, shrimp and rice. Cover and cook on HIGH for an additional hour, stirring twice.

Yield: 10-12 servings

## CHICKEN AND RICE

- 4 chicken breast halves, boneless, skinless
- 1 cup chopped green onion
- 2 cups chopped celery
- ¼ teaspoon salt
- ¼ teaspoon pepper
- ½ cup soy sauce
- ¼ cup dry white wine
- 1½ cups chicken broth
- 1 cup uncooked rice
- 1 cup water

Combine all ingredients except rice in Slow Cooker. Cover and cook on HIGH for 4-5 hours. Stir in rice. Cover and cook on HIGH for an additional hour, stirring twice.

Yield: 4 servings



# RECIPES

## VEGETABLES

### THREE VEGETABLE CHEESE BAKE

- 1 16-ounce package frozen broccoli florets
- 1 16-ounce package frozen cauliflower
- 1 16-ounce package frozen Brussels sprouts
- 2 10-ounce cans condensed cream of mushroom soup
- 1½ pounds Velveeta® cheese, cut into slices

Thaw frozen foods. Place ingredients in Slow Cooker in order listed. Cover and cook on LOW for 4-5 hours.

Yield: 8-10 servings

### MAPLE BAKED BEANS

- 5 14-ounce cans pork 'n beans
- ¼ cup chopped onion
- ⅓ cup maple syrup
- 2 teaspoons ground mustard
- 6 slices of bacon, cooked and crumbled

Combine ingredients in Slow Cooker. Cover and cook on LOW for 6-8 hours.

Yield: 15 servings

# RECIPES

## GREEN BEANS AND HAM

- 2 pounds fresh green beans, cut into 1" pieces
- 2 cups cubed ham
- 2 cups cubed potatoes
- 1 cup chopped onions
- 2 teaspoons salt
- $\frac{1}{4}$  teaspoon pepper

Combine ingredients and add enough water to barely cover beans. Cover and cook on LOW for 8-10 hours.

Yield: 8-10 servings

## ACORN SQUASH

- 1 2-3 pound acorn squash
- $\frac{1}{8}$  teaspoon salt
- $\frac{1}{4}$  cup water

Wash squash, cut in half and remove seeds. Sprinkle salt on both cut sides. Stack with cut sides up in Slow Cooker and add water. Cover and cook on HIGH 3-4 hours.

Yield: 4 servings

## DESSERTS

### BAKED APPLES

- 6 large baking apples, Rome or York
- 2 tablespoons lemon juice
- 2 tablespoons butter, melted
- 3 tablespoons brown sugar
- $\frac{1}{2}$  teaspoon nutmeg
- 1 teaspoon cinnamon

Peel, core, and cut apples in halves. Place in Slow Cooker. Drizzle with lemon juice and butter. Sprinkle with sugar and spices. Cover and cook on LOW for 4-5 hours.

Yield: 6-8 servings

# NOTES

## LIMITED ONE YEAR PRODUCT WARRANTY

**Warranty:** This product is warranted to be free from defects in materials and workmanship for a period of one (1) year from the original purchase date. This product warranty covers only the original consumer purchaser of the product.

**Warranty Coverage:** This warranty is void if the product has been damaged by accident in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel, normal wear and tear, improper assembly, installation or maintenance abuse or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA or Canada, and does not extend to any units which have been used in violation of written instructions furnished with the product or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

**Implied Warranties:** ANY WARRANTIES IMPLIED WHICH THE PURCHASER MAY HAVE ARE LIMITED IN DURATION TO ONE (1) YEAR FROM THE DATE OF PURCHASE. Some states and provinces do not allow limitations on how long an implied warranty lasts, so the above limitation may not apply to you.

**Warranty Performance:** During the above one-year warranty period, a product with a defect will be either repaired or replaced with a comparable model when the product is returned to Zellers. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement within the warranty period.

**Important Notice:** If any parts are missing or defective, return this product to the place of purchase.

Any questions or comments can be directed to the Consumer Relations Department. Please write to or call:

Consumer Relations Dept.  
P.O. Box 6916  
Columbia, MO 65205-6916  
1(800) 233-9054

**Limitation of Remedies:** No representative or person is authorized to assume for us any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability, breach of warranty, and breach of contract. Repair, replacement or refund shall be the sole remedy of the purchaser under this warranty. Some states and provinces do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you.

**Legal Rights:** This warranty gives you specific legal rights, and you may also have other rights which vary from state to state/province.

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